

EXHIBIT NO. 1

17
5-12-01

Docket Item #18
SPECIAL USE PERMIT #2001-0021

Planning Commission Meeting
May 1, 2001

ISSUE: Consideration of a request for a special use permit to operate a restaurant.

APPLICANT: Village Il Porto Inc.
by M. Catharine Puskar, attorney

LOCATION: 3112-3114 Mt. Vernon Avenue
Village Il Porto Ristorante
(Former John's Pasta and Pizza restaurant)

ZONE: CRMU-M/Commercial Residential Mixed Use, Medium

PLANNING COMMISSION ACTION, MAY 1, 2001: On a motion by Mr. Komoroske, seconded by Mr. Dunn, the Planning Commission voted to recommend approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations and to amend Condition #5 and to add Condition #17. The motion carried on a vote of 7 to 0.

Reason: The Planning Commission generally agreed with the staff analysis but substituted the applicant's language for Condition #5, with modifications, to require that the solution to the on-site trash disposal and collection system be found and implemented within six months of approval.

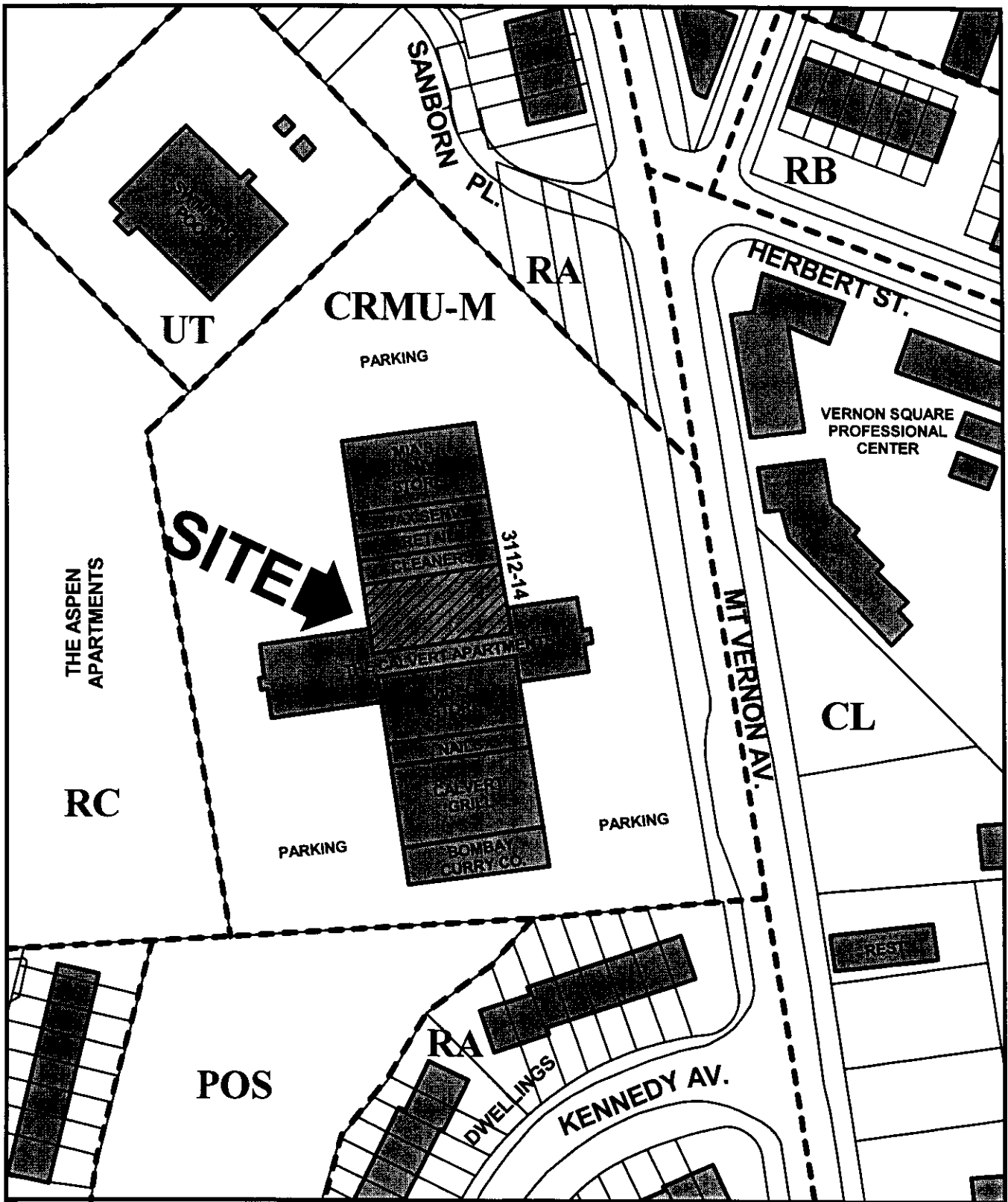
Speakers:

Amy Slack, on behalf of the Del Ray Citizens Association, stated that the Association supported the applicant's request for outdoor dining but asked that the seating of the tables be limited to two seats per table in order to allow pedestrian access past the seating. She stated that the parking area in front of the retail area tends to be full at night and requested that employees be required to park in the parking area located at the northern end of the site, around the corner from the retail area. She stated that the Association believes that the dumpster should be relocated to the subject property.

M. Catharine Puskar, attorney representing the applicant, stated that the applicant does not own the dumpster, nor control which tenants use it, and requested that the applicant not be required to relocate it. She submitted a letter from the landlord indicating its commitment to work with its commercial tenants to find a solution. She requested that the language of Condition #5 be modified to require the applicant to work with the landlord and the City to

find a on-site solution within six months of approval. She also requested that the applicant be permitted to operate the restaurant until 1:00 a.m. on Fridays and Saturdays as requested rather than Midnight as recommended by staff. She agreed that employees of the restaurant would park in the side lot, north of the driveway.

No one spoke in opposition to the applicant's request.



SUP #2001-0021

05/01/01



STAFF RECOMMENDATION:

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has a controlling interest. (P&Z)
2. Seating shall be provided for no more than 169 patrons. (P&Z)
3. Outdoor seating shall be provided for no more than 36 patrons. The applicant shall maintain a minimum three foot wide unobstructed pathway for pedestrian access past the outdoor seating and shall install planters to the satisfaction of the Director of Planning and Zoning. (P&Z)
4. The hours of operation for the indoor dining area shall be restricted to between 11:00 a.m. and Midnight daily. The hours of operation for the outdoor dining area shall be limited to between 11:00 a.m. and 10:00 p.m. daily. The outdoor dining area shall be cleared of all diners by 10:00 p.m. and the area cleaned and washed by 10:30 p.m. (P&Z)
5. **CONDITION AMENDED BY PLANNING COMMISSION:** ~~The off-site dumpster shall be relocated to the subject property and screened to the satisfaction of the Director of Planning and Zoning within six months of approval~~ The applicant shall work with the landlord and the Department of Planning and Zoning to find and implement an on-site trash disposal and collection solution acceptable to all parties, which may include the installation of a dumpster with screening, with six months of approval. (P&Z) (PC)
6. Live entertainment shall not be permitted. (P&Z)
7. No music or amplified sound shall be audible at the property line. (P&Z)
8. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
9. On-site alcohol service is permitted; no off-premise alcohol sales are permitted. (P&Z)
10. No food, beverages, or other material shall be stored outside. (P&Z)

11. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of these containers. (P&Z)
12. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z)
13. Kitchen or other types equipment shall not be cleaned outside, nor shall any cooking residues or other wastes be washed into the streets, alleys, sidewalks, or storm sewers. (T&ES).
14. The applicant shall control odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)
15. The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department for a security survey for the business and a robbery awareness program for the employees. (Police)
16. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions, (b) the director received a request from any person to docket the permit for review or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

17. **CONDITION ADDED BY PLANNING COMMISSION:** The applicant shall require that its employees who drive to work park in the side parking lot, north of the driveway. (PC)

Staff Notes: In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

Meals ordered before the closing hour may be served, but no new patrons may be admitted and no alcoholic beverages may be served after the closing hour, and all patrons must leave by one hour after the closing hour.

DISCUSSION:

1. The applicant, Village Il Porto by M. Catharine Puskar, attorney, requests special use permit approval for the operation of a restaurant located at 3112-3114 Mount Vernon Avenue.
2. The subject property is one lot of record with 362 feet of frontage on Mount Vernon Avenue, and a total lot area of 3.4 acres. The site is developed with the Calvert Apartments building, with commercial uses on the first floor of the building.
3. The first floor of the Calvert Apartments building contains 16,142 square feet of commercial space fronting on Mount Vernon Avenue. The commercial space in the center includes three restaurants: the Bombay Curry Company, the Calvert Grille, and the space most recently occupied by John's Pasta and Pizza restaurant (SUP #99-0095).
4. The applicant currently operates the Il Porto restaurant at 121 King Street and proposes to operate a similar Italian restaurant in the space formerly occupied by John's Pasta and Pizza. The restaurant will offer Italian dishes, including pasta and seafood.
5. According to the application materials, a total of 169 seats are proposed, 49 more seats than approved by Council for the former restaurant use. Of that number, a total of 36 seats will be provided outside in front of the restaurant. A total of 33 seats will be provided at a bar (see attached plan).
6. Carry-out service will be offered by the restaurant. Delivery service will not be offered. Alcoholic beverage service will be provided on the premises; no off-premise alcohol sales are proposed.
7. The applicant proposes to operate the restaurant from 11:00 a.m. to Midnight Sunday through Thursday and from 11:00 a.m. to 1:00 a.m. on Fridays and Saturdays.
8. The applicant expects between 70 and 100 lunch patrons and 150 to 200 dinner patrons daily.
9. The applicant anticipates that 15 employees will operate the restaurant daily.
10. The application materials indicate that one or two standard size televisions will be located in the bar area. No live entertainment is proposed.

11. Pursuant to Section 8-200(A)(8) of the zoning ordinance, a restaurant with 169 seats requires a minimum of 43 parking spaces. A total of 133 parking spaces are located on site. Existing uses and parking requirements are as follows:

<u>Use</u>	<u>Parking Required</u>
Bombay Curry Company restaurant (SUP #96-0070)	12
Calvert Grille restaurant	27
Nail Chateau	2
Video store	18
Calvert Cleaners	3
Alexandria Appliance Repair	3
Jackson-Hewitt Tax Service	3
Mia's Market	12
Proposed restaurant	43
Parking required:	123
Parking provided:	133

12. Normal restaurant trash will constitute the majority of trash generated by the restaurant and will be stored in a dumpster located on vacant land across Mount Vernon Avenue from the subject property. According to the applicant, the existing restaurant operators have an agreement with that property owner allowing them to store the dumpster. Trash is collected from the dumpster twice a week.
13. The applicant indicates that deliveries of food and supplies will occur between 8:00 a.m. and 11:00 a.m. and will be received through the front door of the restaurant.
14. Zoning: The subject property is located in the CRMU-M/Commercial Residential Mixed Use-Medium zone, with proffer. The proffer allows a restaurant with a special use permit (Ordinance #3768).
15. Master Plan: The proposed use is consistent with the Potomac West small area plan chapter of the Master Plan which designates the property for commercial residential mixed uses.

STAFF ANALYSIS:

Staff has no objection to the proposed restaurant located at 3112-3114 Mount Vernon Avenue at the Calvert Apartments building and notes that the proposed restaurant is compatible with the existing residential and commercial uses on site.

Staff strongly supports the applicant's request to provide outdoor seating and believes it will be an amenity to the applicant's residential and commercial neighbors. However, staff is concerned about pedestrian access past the proposed seating and recommends that the applicant be required to maintain a minimum three foot wide unobstructed pathway past the seating to which the applicant is agreeable. This recommendation will ensure that sufficient pedestrian access is maintained past the seating, and staff has included conditions to this effect.

With regard to the proposed hours of operation, staff notes that the previous restaurant was permitted to operate until 10:30 p.m. Sunday through Thursday and until 1:00 a.m. on Fridays and Saturdays. However, the proposed restaurant includes more seats, including a separate bar area with 33 seats, and an outdoor dining area. Therefore, staff recommends an earlier closing time of Midnight daily for the indoor restaurant and a 10:00 p.m. closing time for the outdoor dining area and has included a condition to this effect.

Finally, staff is concerned about the location of the dumpster used by the existing, and proposed, restaurants because it is across Mount Vernon Avenue, is very visually prominent to persons walking and driving on Mount Vernon Avenue, and will have to be relocated when that land is redeveloped. Consistent with its efforts to improve the streetscape along the Avenue, staff recommends that the dumpster be relocated to the subject property and be screened to the satisfaction of the Director of Planning and Zoning. Staff has visited the site and believes there are several acceptable on-site locations for the dumpster, although some of them may require the loss of one or two parking spaces. Staff prefers that the dumpster be relocated to an asphalt pad located along the northern property line, near the designated visitor parking spaces. In this location, the dumpster will be as accessible to the restaurant operators as it is in its current location. Staff has therefore included a condition requiring that the dumpster be relocated. Staff understands that the applicant will have to engage the landlord in discussions on the subject and staff will work with the landlord to find an acceptable location.

With these conditions, staff recommends approval of the special use permit.

STAFF: Eileen P. Fogarty, Director, Department of Planning and Zoning;
Barbara Ross, Deputy Director;
Kathleen Beeton, Urban Planner.

CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

Transportation & Environmental Services:

- C-1 That the applicant comply with the City of Alexandria's Noise Control Code, Chapter 11, Section 5, which sets the maximum permissible noise level as measured at the property line.
- R-1 The applicant shall control odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services.
- R-2 Kitchen or other types equipment shall not be cleaned outside, nor shall any cooking residue or other wastes be washed into the streets, alleys, sidewalks, or storm sewers.
- R-3 The use of loudspeakers or musicians outside of the restaurant shall be prohibited.

Code Enforcement:

- C-1 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 A fire prevention code permit is required for the proposed operation. An egress plan showing fixture location, aisles and exit doors shall be submitted for review with the permit application.
- C-3 Alterations to the existing structure and/or altering of equipment therein requires a building permit. Four sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing, and mechanical layouts and schematics.
- C-4 When a change of use requires a greater degree of structural strength, fire protection, exit facilities or sanitary provisions, a construction permit is required.
- C-5 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of VUSBC 313.0.

- C-6 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-7 The following code requirements apply where food preparation results in the development of grease laden vapors:
 - (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
 - (b) A grease interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders can not discharge to the building drainage system through a grease interceptor.
- C-8 A rodent control plan shall be submitted to this office for review and approval. This plan shall include the following components:
 - (a) Trash storage, control and removal measures.
 - (b) Foodstuff storage
 - (c) Rodent baiting

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Five sets of plans are to be submitted to and approved by this department prior to construction. Plans must with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for review of plans for food facilities.
- C-3 Permits must be obtained prior to operation.
- C-4 This facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-5 Certified Food Managers must be on duty during all hours of operation.
- C-6 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Police Department:

- R-1 Security survey for the business.
- R-2 Robbery awareness program for all employees.
- R-3 Recommend "ABC On" license only. If "ABC Off" is approved we recommend the following conditions:
 - 1. Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of more than 40 fluid ounces. Wine may be sold only in bottles of at least 750 ml or 25.4 ounces. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold.
 - 2. That the SUP be reviewed after one year.

APPLICATION for SPECIAL USE PERMIT # 2001-0021

[must use black ink or type] 3110 Mount Vernon Avenue - Property Address
PROPERTY LOCATION: (3112 & 3114 Mount Vernon Avenue) - tenant space

TAX MAP REFERENCE: 15.04-07-03 ZONE: CRMU-M

APPLICANT Name: Village Il Porto, Inc.

Address: c/o 121 King Street, Alexandria, VA 22314

PROPERTY OWNER Name: Calvert Associates

Address: c/o PROMACO, Inc., 3110 Mount Vernon Avenue, Suite 101
Alexandria, VA 22305

PROPOSED USE: Restaurant with outdoor seating

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

M. Catharine Puskar, Attorney/Agent

Print Name of Applicant or Agent
Walsh, Colucci, Stackhouse,
Emrich & Lubeley, 2100 Clarendon Blvd.

Mailing/Street Address
13th Floor
Arlington, VA 22201

City and State Zip Code

M Catharine Puskar
Signature

(703) 528-4700 (703) 525-3197

Telephone # Fax #

February 20, 2001

Date

DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY

Application Received: Date & Fee Paid: \$

ACTION - PLANNING COMMISSION:

ACTION - CITY COUNCIL:

All applicants must complete this form. Supplemental forms are required for child care facilities, restaurants, automobile oriented uses and freestanding signs requiring special use permit approval.

1. The applicant is (check one) ☐ the Owner ☐ Contract Purchaser
☒ Lessee or ☐ Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership in which case identify each owner of more than ten percent.

Hector Lobo (50%)

Marie Sauers (50%)

c/o Il Porto Ristorante
121 King Street
Alexandria, VA 22314

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

- ☐ Yes. Provide proof of current City business license
☒ No. The agent shall obtain a business license prior to filing application, if required by the City Code.

2. Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the plan is required for plans that are 8½" x 14" or smaller. Twenty-four copies are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan Package is required.

NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request in detail so that the Planning Commission and City Council can understand the nature of the operation and the use, including such items as the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, and whether the use will generate any noise. (Attach additional sheets if necessary)

Based on the success of the Il Porto Ristorante, located at 121 King Street, the Applicant proposes to open a second, similar operation in the Potomac West area. The Village Il Porto will offer Italian cuisine similar to that offered at its other location (see attached menu). The Applicant will provide background music over a built-in sound system and will also provide two standard-size televisions in the bar area. In addition, the Applicant proposes 9 outdoor seating tables with 4 seats each for a total of 36 outdoor seats.

The proposed hours of operation are:

Sunday through Thursday	11:00 a.m. to midnight
Friday and Saturday	11:00 a.m. to 1:00 p.m.

There will be approximately 15 employees on site daily.

The proposed restaurant requires 43 parking spaces. There are a total of 133 parking spaces for the Calvert shopping center. A review of the parking requirements for existing uses reveals that 80 spaces are required to serve those tenants. As such, there is ample parking within the parking lot to accommodate the required parking for both the existing uses and the proposed restaurant.

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USE CHARACTERISTICS

4. The proposed special use permit request is for: (check one)

- ☒ a new use requiring a special use permit,
- ☐ a development special use permit,
- ☐ an expansion or change to an existing use without a special use permit,
- ☐ expansion or change to an existing use with a special use permit,
- ☐ other. Please describe: _____

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).

70 - 100 lunch patrons daily

150 - 200 dinner patrons daily

B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).

15 employees/day

6. Please describe the proposed hours and days of operation of the proposed use:

Day:

Hours:

Sunday - Thursday

11:00 a.m. - Midnight

Friday & Saturday

11:00 a.m. to 1:00 a.m.

7. Please describe any potential noise emanating from the proposed use:

A. Describe the noise levels anticipated from all mechanical equipment and patrons.

Normal noise levels for restaurant use

B. How will the noise from patrons be controlled?

Noise will not be excessive

8. Describe any potential odors emanating from the proposed use and plans to control them:

Normal odors for restaurant use

9. Please provide information regarding trash and litter generated by the use:

A. What type of trash and garbage will be generated by the use?

Normal type of trash and garbage for restaurant use

B. How much trash and garbage will be generated by the use?

Normal amount of trash and garbage for restaurant use

C. How often will trash be collected?

Every other day

D. How will you prevent littering on the property, streets and nearby properties?

Employees will monitor the site for trash & debris

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10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

☐ Yes. ☒ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

☐ Yes. ☒ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

12. What methods are proposed to ensure the safety of residents, employees and patrons?

N/A

ALCOHOL SALES

13. Will the proposed use include the sale of beer, wine, or mixed drinks?

☒ Yes. ☐ No.

If yes, describe alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales. Existing uses must describe their existing alcohol sales and/or service and identify any proposed changes in that aspect of the operation.

On-premises beer, wine and mixed drinks

PARKING AND ACCESS REQUIREMENTS

14. Please provide information regarding the availability of off-street parking:

A. How many parking spaces are required for the proposed use pursuant to section 8-200 (A) of the zoning ordinance?

43

B. How many parking spaces of each type are provided for the proposed use:

133 Standard spaces

Compact spaces

Handicapped accessible spaces.

Other.

C. Where is required parking located? ☒ on-site ☐ off-site (check one)

If the required parking will be located off-site, where will it be located:

Pursuant to section 8-200 (C) of the zoning ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

D. If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

15. Please provide information regarding loading and unloading facilities for the use:

A. How many loading spaces are required for the use, per section 8-200 (B) of the zoning ordinance? N/A

B. How many loading spaces are available for the use? N/A

C. Where are off-street loading facilities located? N/A

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D. During what hours of the day do you expect loading/unloading operations to occur?

8:00 a.m. to 11:00 a.m.

E. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?

Daily

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

Access is adequate

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? ☒ Yes ☐ No

Do you propose to construct an addition to the building? ☐ Yes ☒ No

How large will the addition be? _____ square feet.

18. What will the total area occupied by the proposed use be?

2,700 sq. ft. (existing) + _____ sq. ft. (addition if any) = 2,700 sq. ft. (total)

19. The proposed use is located in: (check one)

☐ a stand alone building ☐ a house located in a residential zone ☐ a warehouse

☒ a shopping center. Please provide name of the center: Calvert

☐ an office building. Please provide name of the building: _____

☐ other, please describe: _____

RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting special use permit approval for restaurants shall complete the following section. Applicants requesting approval of a special use permit for a restaurant in Old Town shall complete the SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN section and submit the required parking management plan and litter reduction plan.

Please provide the following information:

- How many seats are proposed?

At tables: 100 At a bar: 33 Total number proposed: 169
Outdoor: 36

- Will the restaurant offer any of the following?

X alcoholic beverages X beer and wine (on-premises)
 beer and wine (off-premises)

- Please describe the type of food that will be served:

See attached menu

- The restaurant will offer the following service (check items that apply):

X table service X bar X carry-out delivery

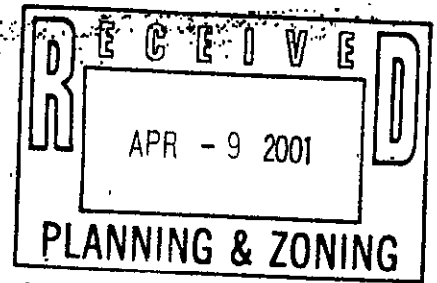
- If delivery service is proposed, how many vehicles do you anticipate? N/A

Will delivery drivers use their own vehicles? Yes. No.
N/A

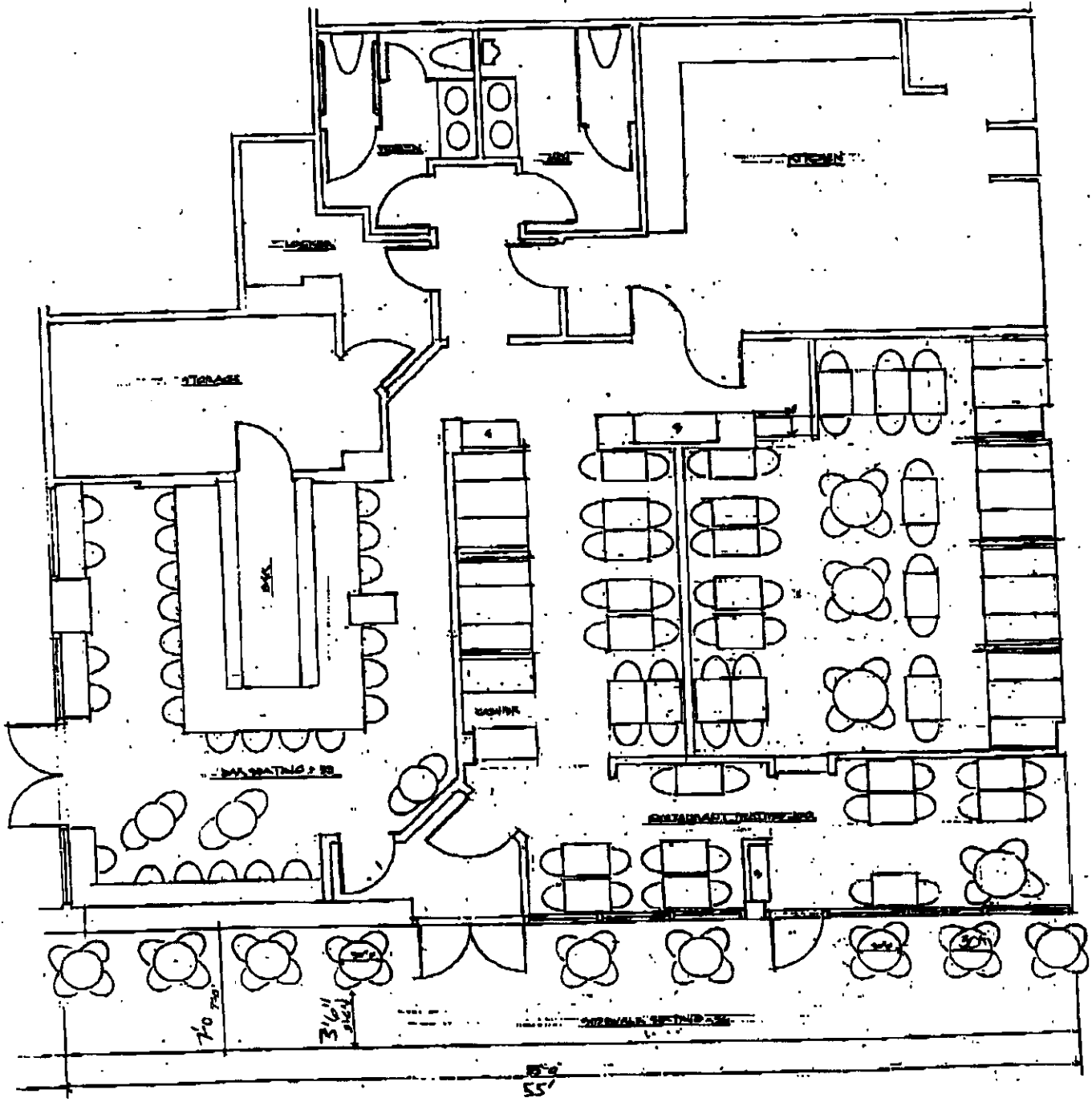
- Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)? Yes. No.

If yes, please describe: Background music will be provided over a built-in
sound system. One to two standard size televisions will be located
in the bar area.

SUP 2001-0021



FLOOR PLAN



20
21

We offer you
these selections
for an experience
in fine dining



No Smoking — Except at Bar

Chief's Suggestion

- Bread charge 2.00 per person for guest not having dinner
- 1 check per table please
- Bar seating only for appetizers, deserts or drinks
- Sodas — no refill

Antipasti
~ appetizers ~

Garlic Bread

~ Full entrées only served during dinner hours ~

Soup del Giorno

homemade soup of the day to accompany entrée
served as an entrée (not served with salad)

Antipasto

assorted Italian meats, cheese, marinated vegetables &
anchovies served on a bed of Romane Lettuce
served as an entrée

Cozze e Vongole alla Marinara

mussels or clams sautéed in white wine, parsley & garlic
served as an entrée

Cozze e Vongole alla Napoletana

mussels & clams sautéed in Neopolitan tomato sauce
served as an entrée

Lumache alla Borgognona

escargot served in garlic butter
served as an entrée

Pasta della Casa ~ Homemade Pasta ~
(Plate charge for splitting dinners)

Pasta alla Veneziana

lobster, shrimp, scallops & fish sautéed in herbed butter,
tossed with pasta & fresh broccoli flowerettes in a cream sauce

Pasta Primavera con Aragosta

lobster, shrimp, scallops, clams & fresh
julienne cut vegetables in a light cream sauce

Fettuccine Alfredo

homemade fettuccine in a classic cream, Alfredo sauce

Lasagna

tender noodles with ricotta cheese and meat sauce
(no Pork) Beef only

Manicotti alla Fiorentina

stuffed with spinach & ricotta cheese and served with
tomato sauce

Capellini Primavera

true vegetarian (no eggs) angel hair pasta with fresh julienne
vegetables and mushrooms served in a light red sauce

Linguine alla Viareggina

linguine pasta prepared with chopped clams
in a white or red sauce

Linguine del Cardinale

linguine pasta sautéed with shrimp & chopped clams
in red sauce

Spaghetti & Meatballs

a classic Italian favorite made with Beef
(tomato or meat sauce upon request)

Salsiccia e Peperoni Verdi al

Italian sausage & green peppers in a red sauce over a
bed of spaghetti

Pomodoro

Raviolini al Sugo

Our homemade Raviolini stuffed with beef in a red sauce

Raviolini al Panna

Our homemade Raviolini stuffed with beef in a cream sauce

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Petto di Pollo Angelica

- served with salad (side pasta extra)

Fresh boneless breast of chicken sautéed in a mushroom & cream sauce

Pollo alla Primavera

Fresh boneless breast of chicken sautéed in a mushroom & white wine sauce with fresh julienne style vegetables

Petto di Pollo Portobello

Fresh chicken breast filets with fresh portobello mushrooms, peppers & sun dried tomatoes in a white wine sauce

Pollo con Peperoni

Fresh boneless breast of chicken sautéed in a white wine sauce with fresh julienne cut peppers & peperoni slices

Petto di Pollo Caprice

Fresh boneless breast of chicken sautéed in a light red sauce with artichoke bottoms and topped with mozzarella cheese

Pollo Parmigiana

Fresh boneless breast of chicken served with mozzarella cheese and tomato sauce

Pesce ~ Seafood ~ (side pasta extra)

Frutti di Mare

shrimp, scallops, chopped clams & fish seasoned with wine & herbs in a red sauce

Gamberi alla Marinara

shrimp and chopped clams sautéed in oil, garlic, parsley & wine (red or white sauce)

Paradiso Terra e Mare

chicken, shrimp, scallops & chopped clams in white wine & lemon sauce

Filetto di Pesce

fillet of fish sautéed with chopped clams, lemon & champagne

Filetto di Pesce alla Livornese

fillet of fish sautéed with chopped clams, seasonings & tomato sauce

Cacciucco alla Livornese

mussels, clams, shrimp & calamari with herbs & a zesty red sauce

Vitello ~ Veal ~ served with salad (side pasta extra)

Vitello alla Romano

veal scallopini topped with ham & mozzarella cheese in a white wine sauce

Scaloppine alla Picatta

veal scallopini with capers & a light lemon & wine sauce

Scaloppine all' Angelica

veal scallopini served with mushrooms and cream sauce

Vitello alla Parmigiana

veal scallopini with mozzarella cheese & tomato sauce

Egg Plant Parmigiana

Fresh egg plant topped with mozzarella cheese & tomato sauce

To Accompany Your Entrée

- Served Only to Guest Ordering an Entrée - (not by itself)

Vegetable of the Day

Chef's choice of the day

Capellini Primavera

true vegetarian (no eggs) angel hair pasta with fresh julienne vegetables and mushrooms served in a light red sauce

Fettuccine Alfredo

homemade fettuccine in a classic cream, butter & cheese sauce

Linguine alla Viareggina

linguine pasta prepared with chopped clams in a white or red sauce

Raviolini al Panna

our homemade raviolini stuffed with meat in a cream sauce

Raviolini al Sugo

stuffed with meat & served with red sauce

Spaghetti

a classic favorite with our own red sauce

#18

THE DEL RAY CITIZENS ASSOCIATION

P.O. BOX 2233

ALEXANDRIA, VIRGINIA 22301

ESTABLISHED 1954

To: Honorable Members of City Council
Members of Alexandria Planning Commission
Eileen Fogarty, Director, Office of Planning and Zoning

From: Amy Slack, Land Use Committee Co-Chair
Stephanie Sechrist, Land Use Committee Co-Chair
Bill Hendrickson, President

Date: April 30, 2001

Subject: SUP# 2001-0021, Request for a restaurant with outdoor seating at 3112 -14 Mount Vernon Avenue.

The applicant attended the DRCA Land Use Committee meeting on April 11. Attorney Cathy Puskar presented the application to the committee for a full service Italian restaurant with a total of 169 seats.

The Land Use Committee, voted to recommend support with the following conditions:

- Outdoor seating on the sidewalk along the frontage of the restaurant shall be limited to tables for two and shall be arranged to minimize encroachment into the walkway.
- Employees must park in the upper portion of the shopping center lot to increase the spaces available in closer proximity to the businesses for patron parking.
- In addition, any conditions set by staff.

Furthermore, we believe the current location for the dumpster used by the existing restaurants in the Calvert shopping complex to be ill placed both as a matter of safety sanitation, and aesthetics. This dumpster, located on a vacant and unkempt yet prominent site directly across Mount Vernon Avenue, is owned by a third party and subject to redevelopment at any time. Bags of waste must be ferried across the Avenue for disposal.

While it is not our intent to penalize the applicant in this matter, we object to the expansion of this practice. We feel that Calvert Associates must resolve the issue by locating a dumpster on site thus providing a permanent and more attractive solution to an ongoing hardship. We ask staff to aid in finding a suitable solution.

Executive Committees voted to *support the SUP as recommended by Land Use.*

We request your support for this position and welcome your questions and comments. Please feel free to contact Co-chairs Amy Slack at 703-549-3412 or Stephanie Sechrist at 703-548-0536 and President Bill Hendrickson at 703-549-7365 (days), 703-519-9410 (evenings).

23 24

1118

**PROMACO INC.
3110 MT. VERNON AVENUE
SUITE 101
ALEXANDRIA, VIRGINIA 22305**

703.683.7400 (office)
703.683.4732 (fax)

Mr. Eric Wagner, Chairman
and Members of the Planning Commission
City of Alexandria
301 King Street
Alexandria, VA 22314

Re: Docket item #18
Special Use Permit #2001-0021

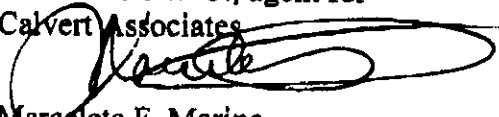
Dear Mr. Wagner and Members of the Commission:

It has been brought to our attention that, relative to the above-referenced Special Use Permit application, an issue has been raised regarding the current arrangements for trash disposal and collection for the commercial tenants at the Calvert Apartments on Mount Vernon Avenue. Be advised that we do not own or control the dumpster, that is currently being utilized by our tenants, or the property on which that dumpster is located.

As the Landlord of the Calvert Apartments, we believe that there are a number of on-site solutions for trash disposal and collection for the commercial tenants. We are committed to working with the commercial tenants to finding a mutually agreeable resolution of the issue within a reasonable time frame.

Thank you for your consideration of this matter.

Very truly yours,
PROMACO INC., agent for
Calvert Associates


Marcelle F. Marine
President

24 25

Docket Item #18
Special Use Permit #2001-0021

The Applicant proposes the following replacement language for condition #5:

5. The Applicant shall work with the Landlord and the Department of Planning and Zoning to find an on-site trash disposal and collection solution acceptable to all parties, which may include the installation of a dumpster with screening, ~~within~~ ^{+ implement} six months of approval.

to be implemented

EXHIBIT NO. 2

THE DEL RAY CITIZENS
ASSOCIATION

17
5-12-01

P.O. BOX 2233 ALEXANDRIA, VIRGINIA 22301 ESTABLISHED 1954

To: Honorable Members of City Council
Eileen Fogarty, Director, Office of Planning and Zoning

From: Amy Slack, Land Use Committee Co-Chair
Stephanie Sechrist, Land Use Committee Co-Chair
Bill Hendrickson, President

Date: May 9, 2001

Subject: SUP# 2001-0021, Request for a restaurant with outdoor seating at 3112 -14 Mount Vernon Avenue.

The applicant attended the DRCA Land Use Committee meeting on April 11. Attorney Cathy Puskar presented the application to the committee for a full service Italian restaurant with a total of 169 seats.

The Land Use Committee, voted to recommend support with the following conditions:

- Outdoor seating on the sidewalk along the frontage of the restaurant shall be limited to tables for two and shall be arranged to minimize encroachment into the walkway.
- Employees must park in the upper portion of the shopping center lot to increase the spaces available in closer proximity to the businesses for patron parking.
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Furthermore, we believe the current location for the dumpster used by the existing restaurants in the Calvert shopping complex to be ill placed both as a matter of safety sanitation, and aesthetics. This dumpster, located on a vacant and unkempt yet prominent site directly across Mount Vernon Avenue, is owned by a third party and subject to redevelopment at any time. Bags of waste must be ferried across the Avenue for disposal.

While it is not our intent to penalize the applicant nor the existing restaurants in this matter, we object to the expansion of this practice. We feel that Calvert Associates should provide an area for a dumpster on site. That they must resolve the issue by providing a permanent and more attractive solution to an ongoing hardship. We ask staff to aid in finding a suitable solution.

Executive Committees voted to *support the SUP as recommended by Land Use.*

We request your support for this position and welcome your questions and comments. Please feel free to contact Co-chairs Amy Slack at 703-549-3412 or Stephanie Sechrist at 703-548-0536 and President Bill Hendrickson at 703-549-7365 (days), 703-519-9410 (evenings).

APPLICATION for SPECIAL USE PERMIT # 2001-0021

[must use black ink or type] 3110 Mount Vernon Avenue - Property Address
PROPERTY LOCATION: (3112 & 3114 Mount Vernon Avenue) - tenant space
TAX MAP REFERENCE: 15.04-07-03 ZONE: CRMU-M
APPLICANT Name: Village Il Porto, Inc.
Address: c/o 121 King Street, Alexandria, VA 22314
PROPERTY OWNER Name: Calvert Associates
Address: c/o PROMACO, Inc., 3110 Mount Vernon Avenue, Suite 101
Alexandria, VA 22305
PROPOSED USE: Restaurant with outdoor seating

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

M. Catharine Puskar, Attorney/Agent
Print Name of Applicant or Agent
Walsh, Colucci, Stackhouse,
Emrich & Lubeley, 2100 Clarendon Blvd.
Mailing/Street Address
13th Floor
Arlington, VA 22201
City and State Zip Code

M Catharine Puskar
Signature
(703) 528-4700 (703) 525-3197
Telephone # Fax #
February 20, 2001
Date

DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY

Application Received: Date & Fee Paid: \$

ACTION - PLANNING COMMISSION: 5/1/01 Recommend Approval 7-0

ACTION - CITY COUNCIL: 5/12/01PH -- See attached.

REPORTS OF BOARDS, COMMISSIONS AND COMMITTEES (continued)

Planning Commission (continued)

16. SPECIAL USE PERMIT #2001-0017
1225 POWHATAN ST
RUFFINO'S RESTAURANT
(Dixie Pig Restaurant site)
Public Hearing and Consideration of a request for a special use permit for a nonconforming restaurant use; zoned RB/Residential. Applicant: Robin Gamzeh and Romas Inc., trading as Ruffino's.

COMMISSION ACTION: Recommend Approval 5-1-1

City Council held the public hearing.

City Council deferred this to the first legislative meeting in June and asked the neighbors and the applicant to take one more crack at seeing whether they can work out any details.

Council Action: _____

17. SPECIAL USE PERMIT #2001-0021
3112-3114 MT VERNON AV
VILLAGE IL PORTO RISTORANTE
(former John's Pizza Restaurant)
Public Hearing and Consideration of a request for a special use permit to operate a restaurant; zoned CRMU-M/Commercial Residential Mixed Use. Applicant: Village Il Porto Inc., by M. Catharine Puskar, attorney.

COMMISSION ACTION: Recommend Approval 7-0

City Council approved the Planning Commission recommendation **with an amendment to condition no. 4 changing the hours of operation on Friday and Saturday night to 1:00 a.m.**

Council Action: _____

SPEAKER'S FORM

**PLEASE COMPLETE THIS FORM AND GIVE IT TO THE CITY CLERK
BEFORE YOU SPEAK ON A DOCKET ITEM.**

17
5-12-01

DOCKET ITEM NO. 17

PLEASE ANNOUNCE THE INFORMATION SPECIFIED BELOW PRIOR TO SPEAKING.

1. NAME: Cathy Puskar
2. ADDRESS: 2200 Clarendon Blvd Ste 1300 Arlington, VA
3. WHOM DO YOU REPRESENT, IF OTHER THAN YOURSELF? Village Il Porto
4. WHAT IS YOUR POSITION ON THE ITEM?
FOR: X AGAINST: _____ OTHER: _____
5. NATURE OF YOUR INTEREST IN ITEM (PROPERTY OWNER, ATTORNEY, LOBBYIST, CIVIC INTEREST, ETC.):
Attorney
6. ARE YOU RECEIVING COMPENSATION FOR THIS APPEARANCE BEFORE COUNCIL? YES X NO _____

This form shall be kept as a part of the Permanent Record in those instances where financial interest or compensation is indicated by the speaker.

A maximum of 5 minutes will be allowed for your presentation. If you have a prepared statement, please leave a copy with the City Clerk.

Additional time, not to exceed 15 minutes, may be obtained with the consent of the majority of the Council present, provided that notice requesting additional time with reasons stated is filed with the City Clerk in writing before 5:00 p.m. of the day preceding the meeting.

The public normally may speak on docket items only at Public Hearing Meetings, and not at Regular Meetings. Public Hearing Meetings are usually held on the Saturday following the second Tuesday in each month; Regular Meetings are regularly held on the Second and Fourth Tuesdays in each month. The rule with respect to when a person may speak to a docket item can be waived by a majority vote of Council members present, but such a waiver is not normal practice. When a speaker is recognized, the rules of procedures for speakers at public hearing meetings shall apply.

In addition, the public may speak on matters which are not on the docket during the Public Discussion Period at Public Hearing Meetings. The Mayor may grant permission to a person, who is unable to participate in public discussion at a Public Hearing Meeting for medical, religious, family emergency or other similarly substantial reasons, to speak at a regular meeting. When such permission is granted, the rules of procedures for public discussion at public hearing meetings shall apply.

Guidelines for the Public Discussion Period

- All speaker request forms for the public discussion period must be submitted by the time the item is called by the City Clerk.
- No speaker will be allowed more than 5 minutes, and that time may be reduced by the Mayor or presiding member.
- If more than 6 speakers are signed up or if more speakers are signed up than would be allotted for in 30 minutes, the Mayor will organize speaker requests by subject or position, and allocate appropriate times, trying to ensure that speakers on unrelated subjects will also be allowed to speak during the 30-minute public discussion period.
- If speakers seeking to address Council on the same subject cannot agree on a particular order or method that they would like the speakers to be called, the speakers shall be called in the chronological order of their request forms' submission.
- Any speakers not called during the public discussion period will have the option to speak at the conclusion of the meeting, after all docketed items have been heard.